

The

served from 12:00 to 16:30

LUNCH MENU

THAI BROCCOLI & PEANUT SALAD 145

[VE][N]

Broccoli, Cucumber, Tomato, Red Onion, Avocado & Baby Cos Lettuce dressed in a Thai Green Curry Vinaigrette topped with toasted Peanuts, Carrot, Green Papaya, fresh Coriander & Mint

CHICKEN CAESAR SALAD 165

seared Free Range Chicken Breast, Prosciutto, Croutons & Baby Cos Lettuce dressed in smoked Anchovy & Lemon Aioli with a soft poached Egg, shaved Oak smoked Stanford & EV Olive Oil

CASHEW COCONUT CHICKEN 195

Crispy fried Chicken tossed in a spicy Cashew & Peanut Sauce with Soy & Sesame Rice, crispy Vermicelli, charred Pineapple, Broccoli Florets, Carrot, Green Papyaya, fresh Coriander & Mint

KOREAN BBQ PORK NECK WRAP 175

Slow braised & Pork Neck dressed in Raw Honey, Gochujang, toasted Sesame & Coriander with crisp Vegetables & smoked Egg Yolk Mayo in a toasted Tortilla served with Lime

MATURED CHEDDAR, BACON & RED ONION MARMALADE BURGER 165

200g Beef Chuck & Brisket Patty, 18 month Matured Cheddar, smokey Bacon, sticky Red Onion Marmalade, Lettuce, Tomato & smoked Egg Yolk Mayo on a toasted homemade Milk Bun

CRISPY SQUID 175

200g Crispy fried Squid Tubes & Tentacles, Chili & Lime Salt, smoked Squid Ink Aioli, Avocado & Sour Cream Purée, Tomato, Cucumber & Coriander

FISH & CHIPS 175

Beer battered fresh Hake, hand cut Chips, homemade Ranch dipping sauce & pickled Red Onion

THAI GREEN CURRY 185

Aubergine, Baby Marrow, Baby Corn & Bamboo Shoots cooked in a Thai Green Curry with fragrant Coconut & Palm Sugar Rice, fried Baby Pak Choi, Green Papaya, fresh Herbs & Pandan Oil

PRAWN & AVO 195

Grilled Prawns, Avocado, quick pickled Cucumber, spicy Mayo, Red Lumpfish Caviar, Rice Vermicelli, Green Papaya, Carrot & Coriander

SALMON POKE BOWL 225

Norwegian Salmon dressed in Soy, Sesame & Red Onion with Macadamia Nut, Seaweed, pickled Vegetables, Japanese style Mayo, Avocado & Soy fried Rice

CHICKEN & BUTTERNUT CURRY	185
Chicken & Butternut cooked in a Tomato & Coconut based Curry Sauce, Turmeric Rice, Curry Leaf, Date & Tamarind Emulsion crispy Onions & Naan	
PORK BELLY	235
Slow braised & seared Pork Belly, Soet Patat Purée, Sweet Potato Fondant, roasted Beets, Beetroot & Orange Gel, candied Orange, Crackling & Jus	
BEEF SIRLOIN & GNOCCHI	245
Seared & Butter basted 200g Beef Sirloin, Gnocchi Parisienne, Butternut & Maple Purée, seasonal Greens, Truffle Oil & Carcus Jus	
OPTIONAL EXTRAS	
HAND CUT FRIES	30
SKINNY FRIES	30
SIDE SALAD	45